

## Carved Roast Choices

Baron of Beef, Pan Gravy, Horseradish

Stuffed Loin of Pork, Fruit Dressing, Spiced Apple Gravy

Boneless Australian Lamb Leg, Minted Demiglaze

Glazed Ham, Dijon + Grainy Mustards

Fraser Valley Turkey Breast, Savoury Dressing, Gravy

### OPTIONAL

Prime Rib of Alberta Beef, Roasted Shallot Demiglaze ~

Add \$3.75/Person

Additional Chef-Carved Item ~ Add \$4.00/Person

## Hot Selection Choices

Oven Baked Lasagna  
Beef and mushroom, Spinach, ricotta

Stuffed Cannelloni  
Spinach, ricotta cheese + roasted peppers or spicy Italian sausage

Greek Moussaka  
Spiced ground beef + sliced eggplant  
with tomato and béchamel sauces

Wild Mushroom Ravioli  
Pesto Alfredo sauce

Baked Chicken Pieces Bourbon barbecue glazed,  
Pineapple/ teriyaki sauce or Tandoori

Creole Jambalaya  
Boneless chicken thighs, spicy Andouille sausage + shrimp  
Cajun spiked tomato rice pilaf

Moroccan Tagine  
Chick Peas, Green beans, FFT spices, Garlic,  
Ginger, Cilantro, Olives + yams

## Salad Choices

### Traditional Caesar

Bean Salade Butter, Fava, Kidney, Chick Pea, Soy, Lima, Green, Traditional Vinaigrette, Fresh Herbs

Mixed Baby Greens Smoked Pear Vinaigrette

Spinach/Bacon, Egg, Blue Cheese

Sliced Red Potato/Traditional Potato Salad, Hard-Boiled Egg, Parsley, Green Onions

Classic Greek Peppers, Cucumbers, Tomato, Feta and Kalamata Olives

Golden Beet Rocket, Goat Cheese, Fresh Mint

French Quarter Spud Salad/Yams, Black-Eyed Peas, Red Onions, Cilantro, Chipotle Mayonnaise

Thai Noodle/Rice Noodles, Vegetables in Spicy Peanut/Chili Dressing

Curried Couscous and Roasted Vegetable Curry/Spiced Couscous Tossed with Roasted Eggplant, Zucchini,  
Peppers, Topped with Currants

California Pasta/Tender Penne Rigate, Artichokes, Broccoli, Sundried Tomatoes and Kalamata Olives Tossed in a Herb  
Vinaigrette

Middle Eastern Baby Carrot Salad Orange, Yellow and Purple Carrots

Apple and Fennel Slaw Green and Red Cabbage, Carrot

Wild Rice and Wheat Berry Salad Cranberries and Pine Nuts

Tabouleh Salad Cucumbers, Tomatoes, Lemon Vinaigrette/Lentil salad/Maple Balsamic Vinaigrette

Spicy Green Bean Peppers, Chinese Black Bean, Chili Ginger Dressing

Mediterranean Tomato and Bocconcini Olives, Marinated Artichokes, Fresh Herbs

Heirloom Potato Salad/Grainy Mustard, Flat Leaf Parsley

## Cold Platter Choices

### Antipasto Platter

Selection of Sliced Deli Meats, Olives, Sliced Cheeses, Pickles, Onions, Gherkins

### Vegetarian Antipasto Platter

Greek Dolmades, Marinated Feta, Marinated Olives, Marinated Artichokes

Grilled Vegetable Platter/Peppers, Eggplant, Zucchini, Red Onion and Roasted  
Garlic with a Balsamic/Honey/Olive Oil Dressing

Fresh Seasonal Crudités with Dip Cauliflower, Tomatoes, Carrots, Celery +  
Cucumbers